

MAXIMUM USAGE LEVELS PERMITTED—Continued

| Food (as served) | Percent | Function |
|---------------------------------|---------|----------|
| All other food categories | .1 | Do. |

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

§ 184.1355 Helium.

(a) Helium (empirical formula He, CAS Reg. No. 7440–59–7) is a colorless, odorless, flavorless, nonflammable, inert gas. It is lighter than air and is produced by the liquefaction and purification of natural gas.

(b) The Food and Drug Administration is developing food-grade specifications for helium in cooperation with the National Academy of Sciences. In the interim, the ingredient must be of a purity suitable for its intended use.

(c) In accordance with § 184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a processing aid as defined in § 170.3(o)(24) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 57270, Dec. 29, 1983]

§ 184.1366 Hydrogen peroxide.

(a) Hydrogen peroxide (H₂O₂, CAS Reg. No. 7722–84–1) is also referred to as hydrogen dioxide. It is made by the electrolytic oxidation of sulfuric acid or a sulfate to persulfuric acid or a persulfuric acid salt with subsequent hydrolysis and distillation of the hydrogen peroxide formed; by decomposition of barium peroxide with sulfuric or phosphoric acid; by hydrogen reduction of 2-ethylanthraquinone, followed by oxidation with air, to regenerate the quinone and produce hydrogen peroxide; or by electrical discharge through a mixture of hydrogen, oxygen, and water vapor.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d ed. (1981), pp. 146–147,¹ which is incorporated by reference.

(c) In accordance with § 184.1(b)(2), the ingredient is used to treat food only within the following specific limitations:

| Food | Maximum treatment level in food (percent) | Functional use |
|---|---|--|
| Milk, intended for use during the cheesemaking process as permitted in the appropriate standards of identity for cheese and related cheese products under part 133 of this chapter. | 0.05 | Antimicrobial agent as defined in § 170.3 (o)(2) of this chapter |
| Whey, during the preparation of modified whey by electrodialysis methods. | 0.04 | do. |
| Dried eggs, dried egg whites, and dried egg yolks as in §§ 160.105, 160.145, and 160.185 of this chapter. | Amount sufficient for the purpose. | Oxidizing and reducing agent as defined in § 170.3 (o)(22) of this chapter |
| Tripe | do | Bleaching agent. |

¹Copies may be obtained from the National Academy of Sciences, 2101 Constitution Ave. NW, Washington, DC 20037, or examined at the National Archives and Records Administration (NARA). For information on the

availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

| Food | Maximum treatment level in food (percent) | Functional use |
|--|--|---|
| Beef feet | Amount sufficient for the purpose. (Hydrogen peroxide may be in the form of a compound salt, sodium carbonate peroxide). | Bleaching agent. |
| Herring | Amount sufficient for the purpose. | do. |
| Wine | do | Oxidizing and reducing agent as defined in § 170.3 (o)(22) of this chapter. |
| Starch | 0.15 | Antimicrobial agent as defined in § 170.3 (o)(2) of this chapter, to produce thermophile-free starch; Remove sulfur dioxide from starch slurry following steeping and grinding operations of corn refining. |
| Instant tea | Amount sufficient for the purpose. | Bleaching agent. |
| Corn syrup | 0.15 | Reduce sulfur dioxide levels in the finished corn syrup. |
| Colored (annatto) cheese whey | 0.05 | Bleaching agent. |
| Wine vinegar | Amount sufficient for the purpose. | Remove sulfur dioxide from wine prior to fermentation to produce vinegar. |
| Emulsifiers containing fatty acid esters | 1.25 | Bleaching agent. |

(d) Residual hydrogen peroxide is removed by appropriate physical and chemical means during the processing of food where it has been used according to paragraph (c) of this section.

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[46 FR 44439, Sept. 4, 1981, as amended at 51 FR 27172, July 30, 1986]

§ 184.1370 Inositol.

(a) Inositol, or myo-inositol ($C_6H_{12}O_6$, CAS Reg. No. 87-89-8), is *cis*-1,2,3,5-*trans*-4,6-cyclohexanehexol. It occurs naturally and is prepared from an aqueous (0.2 percent sulfur dioxide) extract of corn kernels by precipitation and hydrolysis of crude phytate.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 150, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with § 184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a nutrient supplement as defined in § 170.3(o)(20) of this chapter.

(2) The ingredient is used in special dietary foods as defined in part 105 of this chapter at levels not to exceed current good manufacturing practice. It may also be used in infant formula in accordance with section 412(g) of the Act, or with regulations promulgated under section 412(a)(2) of the Act.

(d) Prior sanctions for this ingredient different from the uses established by this section do not exist or have been waived.

[47 FR 38278, Aug. 31, 1982]

§ 184.1372 Insoluble glucose isomerase enzyme preparations.

(a) Insoluble glucose isomerase enzyme preparations are used in the production of high fructose corn syrup described in § 184.1866. They are derived from recognized species of precisely classified nonpathogenic and